



DINNER TO-GO MENU

To-Go for pickup daily 5:00 - 8:30pm. Place your order online at thewhip.com or call during service hours 802-253-6554.
To pick-up your order: visit our Green Room window, located at the Main Inn rear entrance

SOUPS, SALADS & APPETIZERS

Homemade New England Corn Chowder

our signature soup for over 30 years | cup 5.95 | bowl 8.50

Homemade Soup du Jour

cup 5.95 | bowl 8.50

Green Mountain Inn Salad

mixed baby greens tossed with a maple balsamic vinaigrette, shaved carrots, julienne apples, dried cranberries and toasted walnuts | full 10.95 | half 7.95 **GFA**

Caesar Salad

romaine lettuces tossed in a creamy parmesan dressing, garlic croutons and shaved Pecorino Romano | full 11.95 | half 8.95

Seasonal Harvest Salad

shredded Brussels sprouts, sliced apples, Applewood smoked bacon, maple-cider vinaigrette, pumpnickel croutons, sharp Cabot cheddar crumbles, poached cranberries | 11.95 **GFA**

Salad additions: chicken 8, shrimp 11, salmon 11

Maple Buffalo Chicken Wings

crisp fried wings, our maple buffalo sauce, celery, carrots and blue cheese dipping sauce | 13.95 **GFA**

Coconut Shrimp

coconut tempura battered gulf shrimp with a Thai sweet chili dipping sauce | 14.95

ENTRÉES

Steak au Poivre

pan roasted peppercorn crusted Black Angus strip steak with a mushroom cognac sauce, butter whipped potatoes and fresh seasonal vegetables | 39.95 **GFA**

Gorgonzola-Crusted Filet Mignon

grilled gorgonzola crusted filet served with a port wine demi glace, with butter whipped potatoes and asparagus | 43.95 **GFA**

Simply Grilled

char-grilled to your liking with butter whipped potatoes and fresh seasonal vegetables
8 oz Filet Mignon 41.95 | 12 oz New York Strip 37.95 **GFA**

RARE - very red, cool center | **MEDIUM RARE** - red, warm center | **MEDIUM** - pink, warm center

MEDIUM WELL - slightly pink, warm center | **WELL** - broiled throughout, no pink

** We are not responsible for steaks ordered over medium. **

Pan Roasted Faroe Island Salmon

pumpkin seed herb crust, maple dijon glaze, wild rice pilaf and roasted Brussels sprouts | 27.95

Continued on other side



ENTRÉES

Pan Roasted Chicken Breast with Vermont Cheddar

pan roasted all natural Vermont raised chicken breast with sharp Cabot cheddar, herb crumbs, apple cider reduction, butter whipped potatoes and fresh seasonal vegetables | 26.95 **GFA**

Green Mountain Inn Classic Turkey Dinner

roast turkey breast, sausage apple and sage stuffing, pan gravy, butter whipped potatoes, petite peas and cranberry relish | 26.95

Coconut Curry Stir-Fry

stir fried vegetables, ginger-coconut curry sauce, basil, cilantro, jasmine rice, and toasted cashews | 21.95 **GFA**
additions: chicken 8, tofu 6, shrimp 11

The Whip Burger

a half pound Vermont grass-fed beef, Cabot sharp cheddar cheese, lettuce, tomato, onion, mayonnaise and Major Grey's chutney on a brioche roll with fries | 17.95 **GFA**

Vermont Grass-Fed Beef Burger

a half pound burger with lettuce, tomato and onion on a brioche roll with fries | 15.95 **GFA**
add Cabot sharp cheddar cheese or Swiss | .75

The Veggie "Beyond" Burger

100% plant based patty on a brioche bun with our jalapeno aioli, lettuce, tomato, red onion and pickle with fries | 15.95
add Cabot sharp cheddar cheese or Swiss | .75

CHILDREN'S MENU

for children 12 and under

Hamburger or Cheeseburger

lettuce and tomato on a homemade bun with fries | 11.95 **GFA**

Macaroni and Cheese

macaroni in a Cabot cheddar cheese sauce with carrot and celery sticks | 10.95 **GFA**

Fried Chicken Tenders

with ranch dressing for dipping served with fries, carrot and celery sticks | 11.95

DESSERTS

Enticing homemade desserts from our bakery.

Sac de Bon Bon (for two)

our signature dessert; a chocolate "bag" filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 14.00 **GFA**

Apple Blueberry Crumb Pie

wild blueberries, Granny Smith apples and crumb topping pie served with whipped cream | 7.00

Chocolate Decadence

a rich flourless chocolate torte served with hot fudge sauce, berry coulis and whipped cream | 7.00 **GFA**

GFA - Gluten-free preparation available, please specify.